ROMA OVEN INSTALLATION INSTRUCTIONS 4.0

WILDWOOD OVENS &BBQ'S

5020 EAGLE ROCK BLVD.
LOS ANGELES, CA 90041

TEL. 323-255-6578
FAX. 323-306-5689

www.wildwoodovens.com
info@wildwoodovens.com

SAVE THESE INSTRUCTIONS!

READ ALL INSTUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE. WHEN THIS OVEN IS NOT PROPERLY INSTALLED, A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THE INSTRUCTIONS. A MAJOR CAUSE OF OVEN RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

WE RECOMMEND THAT YOU CONTACT A LOCAL BUILDING OR FIRE OFFICIAL CONCERNING ANY INSTALLATION RESTRICTIONS OR NEED FOR INSPECTION OF THE OVEN INSTALLATION PRIOR TO CONSTRUCTION. THIS OVEN IS TO BE INSTALLED BY A QUALIFIED PERSONNELL ONLY.

OBTAIN THE NECESSARY PERMIT TO CONSTRUCT. IN MOST AREAS THIS WILL INCLUDE A PERMIT TO CONSTRUCT THE OVEN AND A PERMIT FOR THE EXHAUST SYSTEM. ALL CONSTRUCITON MUST COMPLY WITH LOCAL BUILDING CODES. WHICHEVER IS MOST RESTRICTIVE MUST BE FOLLOWED.

TO MAINTAIN THE U.L. LISTING OF THE OVEN THE VENTING APPLICATION MUST BE INSTALLED PER UL-103 STANDARD AND NEEDS TO BE INSTALLED IN ACCORDANCE WITH THE GUIDELINES SPECIFIED IN THIS INSTALLATION INSTRUCTION GUIDE.

TALBE OF CONTENTS

ROMA Oven Kit Parts List	**1**
Oven Base and Enclosure Material List	**2**
Minimum Clearances	**3**
Minimum Footprint Requirements	**4**
Wood-Fired Oven Operating Tips	**5**
Wood-Fired Oven Maintenance Tips	**7**
Pre-Construction Checklist	**8**
Building Foundation and Base	**9**
Oven Assembly Instructions	**11**
Roofing and Finishing the Exterior	**14**
Chimney Assembly	**14**
Curing the Oven	**17**
Cooking Pizza in the Oven	**18**
Using Your Oven	**19**

INSTALLATION INSTRUCTIONS: ***Failure to follow instructions may result in significant oven damage and may void your warranty.***

Before you Begin

Please read this entire manual before installing the oven. Failure to follow instructions may result in property damage, bodily injury, or even death. Be sure to place orders early for any items that are necessary to complete your project. It is best to have everything you need prior to beginning construction.

ROMA OVEN KIT PARTS LIST

A 1-Pre-cast hearth sections

B 6-Pre-cast dome sections

C 1-Steel oven door (available in stainless steel)

D 2-Tubes Fireplace Mortar *

E 1-Fiber insulation blanket (5 ft roll, 24 in wide)

ADDITIONAL RECOMMENDED MATERIALS:

G 1-1" Thick Heat stopper board (36"x36")

H 1 Roll of Diamond Lath Mesh (3 ft roll, 27 in wide) ***

- Chimney System customized to fit the oven application (*see pg 14 for contact information*)
- 1-Tube of high temperature sealant for anchor plate
- 4 concrete screws: ¼" diameter and 2-1/4" long. Use 3/16" drill bit.
- 24-48 Alcohol Can Heat (used for buffet tray warmers) Available *at Wildwood!*

Oven has to reach 350 degrees on first initial curing. Never cure an un-insulated oven.

***Fireplace Mortar** provided by Wildwood is tested and approved to meet safety standards and therefore must be the only sealant/adhesive used in oven assembly. Do not use an alternate sealant/adhesive.
*** **DIAMOND LATH MESH** can be purchased from any local home improvement/hardware store.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

OVEN BASE AND ENCLOSURE MATERIAL LIST

The following list is provided for your convenience only; the materials are not part of the oven kit. List may vary depending on construction method.

MASONARY CONSTRUCTION METHOD

FOUNDATION AND SLAB

- Stakes and forms (for smooth finish melamine can be used to build forms)
- 1500 Lb or higher strength concrete mix
- #4 Rebar

WALLS & SHELF

- Forms
- 6" x 8" x 16" masonry blocks
- Masonry mortar
- #4 Rebar
- 1500 Lb or higher strength concrete mix
- Optional alternative metal stand (contact a wildwood representative for prices)

ROOF

- Non-flammable roofing material

CHIMNEY SYSTEM *

- 1 Anchor plate for 6" pipe
- 1 Double or triple wall chimney pipe (exact length will depend on individual installation needs)
- 1 Chimney cap with spark arrestor
- 1 Tube high temperature sealant for anchor plate (withstanding up to 2000 degrees F)
- 4 concrete screws. ¼" diameter and 2-1/4" long. Use 3/16" drill bit.

IMPORTANT:
Oven shall only be installed with exhaust hoods constructed in accordance with NFPA 96 or LISTED building heating appliance chimneys also LISTED as grease ducts.

* Material list for chimney system may vary depending on oven application. Interior installations may require additional parts.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

MINIMUM CLEARANCES

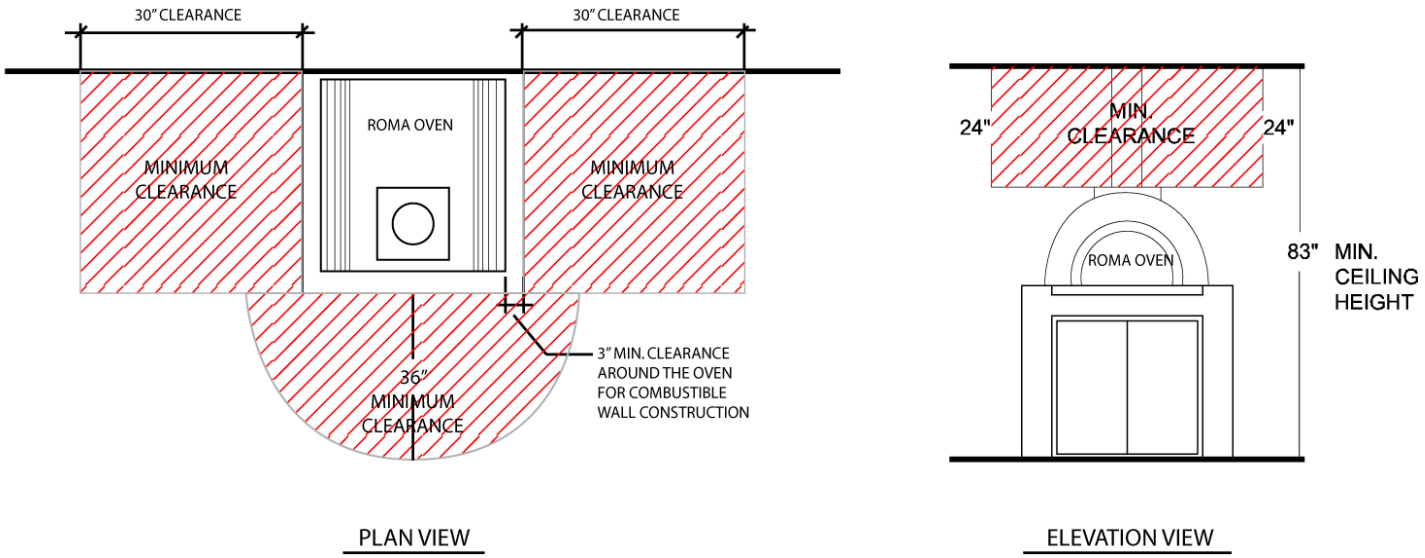
Please refer to the Minimum Clearance Diagram below.

1. Build your oven in such an area where smoke will not infiltrate your home or homes close to you. The minimum clearance from combustibles is 30 inches (762 mm) to each side of the door opening, and 36 inches (914 mm) in front of the door opening. The minimum clearance from non-combustible materials to the oven is 3" from the side walls, 24" from the top of the oven and 1" from side of the oven base. *WARNING: DO NOT PACK REQUIRED CLEARANCES (AIR SPACES) WITH INSULATION OR OTHER MATERIALS.*

2. Check that there is adequate clearance at the ceiling. A height of 83 inches is needed for a basic installation with direct venting.

3. Check that there is a minimum clearance of 3 inches around assembled oven (measured off of the fiber insulation blanket and wire mesh) to any adjacent sidewall construction composed of combustibles. Any adjacent combustible sidewalls which projects beyond the front of the oven opening must be a minimum of 48 inches, measured from the side of the oven opening closest to the wall to the surface of the wall. If the distance is less than 48 inches a wall shield must be mounted on the wall. Any adjacent combustible floor which projects in front of the oven opening must be a minimum of 30 inches away from each side of the door opening and 36 inch from the front of the door opening.

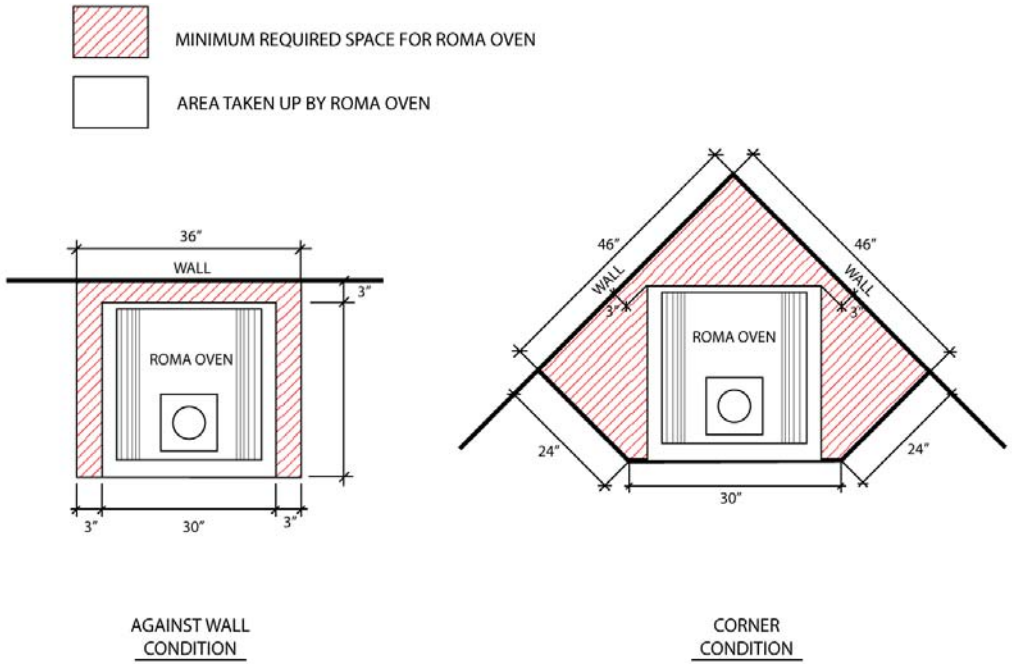
Minimum Clearance Diagram:



- ***NOTE**: 3" minimum clearance is measured from the outer edge of the diamond lath mesh, not the oven refractory.*

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

MINIMUM FOOTPRINT REQUIREMENTS



AGAINST WALL CONDITION

CORNER CONDITION

*** NOTE:** Minimum footprint illustrated above does not include thickness of the enclosure and finish material. Enclosure and finish material varies based on design.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

WOOD-FIRED OVEN OPERATING TIPS

WARNING-KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE

- WOOD-FIRED OVEN IS INTENDED FOR OPERATION BY TRAINED AND QUALIFIED PERSONNEL ONLY. *INQUIRE ABOUT OUR OVEN OPERATION/COOKING CLASSES AT WILDWOOD!*
- THIS OVEN IS A HIGH HEAT PRODUCING APPLIANCE AND MAY CAUSE SEVERE BURNS IF TOUCHED DURING OPERATION.
- DO NOT OVERFIRE THE OVEN. IF FLAME SPILLS OUT OR TEMPERATURE EXCEEDS 700 DEGREES FAHRENHEIT, YOU ARE OVERFIRING. OVER-FIRING CAN CAUSE OVEN DAMAGE AND IS NOT RECOMMENDED. SPILLAGE OCCURS WHEN FLAME PERMEATES THE CHIMNEY AND THE OPENING-PHYSICALLY COMING BEYOND THE OPENING FOR THE OVEN DOOR.
- IMPORTANT! A WOOD-FIRE RATED FIRE EXTINGUISHER MUST BE KEPT IN CLOSE PROXIMITY TO THE OVEN AT ALL TIMES. NOTIFY ALL OVEN OPERATORS ABOUT THE LOCATION AND USE DURING EMERGENCIES.
- IN CASE OF OVERFIRING THE OVEN, CLOSE DOOR TIGHTLY.
- CAUTION: NEVER USE GASOLINE, GASOLINE-TYPE LANTERN FUEL, KEROSENE, CHARCOAL LIGHTER FLUID, OR SIMILAR LIQUIDS TO START OR 'FRESHEN UP' A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHEN IN USE.
- WHEN USED INDOORS, PROVISIONS MUST BE MADE TO SUPPLY SUFFICIENT COMBUSTION MAKE-UP AIR INTO STRUCTURE, WHEN USING THIS OVEN. COMBUSTION AIR MUST BE SUPPLIED IN ACCORDANCE WITH LOCAL BUILDING CODES.
- DO NOT ELEVATE THE FIRE. BUILD THE FIRE DIRECTLY ON THE HEARTH.
- DO NOT LEAVE A FIRE UNATTENDED. YOU MUST CLOSE THE OVEN DOOR TIGHTLY TO EXTINGUISH THE FIRE BEFORE LEAVING OVEN UNATTENED.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

- **STARTING THE FIRE**: PLACE TWO SHORT PIECES OF FIREWOOD (3-4 IN DIAMETER) ABOUT SIX INCHES APART IN THE CENTER OF HEARTH. NEXT, PLACE A SAFE LITE FIRE STARTER SQUARES *(AVAILABLE AT WILDWOOD!)* BETWEEN THE PIECES OF WOOD. LAY SMALL PIECES OF KINDLING ACROSS THE FIRST LAYER OF WOOD IN A CROSS HATCH PATTERN, CREATING SEVERAL LAYERS SO THAT THEY ARE DIRECTLY ABOVE THE SAFE LITE FIRE STARTER SQUARES. LIGHT THE SAFE LITE FIRE STARTER SQUARES USING A MATCH OR BBQ LIGHTER. AS THE KINDLING BURNS, ADD ADDITIONAL PIECES, GRADUALLY INCREASING THE SIZE OF THE FIRE. ONCE A GOOD SIZED FIRE IS BURNING (ONE THAT WON'T GO OUT IF MOVED), GENTLY PUSH THE FIRE TO THE BACK, LEFT, OR RIGHT OF THE OVEN USING THE OVEN BRUSH. CONTINUE TO FEED WOOD PERIODICALLY. LEAVE DOOR SLIGHTLY AJAR.

- USE ONLY SEASONED OR DRIED, UNTREATED WOOD IN THE OVEN. DO NOT BURN CHARCOALS, COALS, TRASH/GARBAGE OR MANUFACTURED LOGS (PROCESSED SOLID FUEL).

- STORE WOOD IN A DRY PLACE, PROTECTED FROM THE ELEMENTS.

- DIRECT CONTACT WITH FOOD IS LIMITED TO BREAD PRODUCTS ONLY. FOR OTHER FOODS, USE PROPER COOKWARE. *INQUIRE ABOUT OUR SOAPSTONE COOKWARE AT WILDWOOD!*

- USE ONLY NON-COMBUSTIBLE COOKING TOOLS INSIDE THE OVEN. *INQUIRE ABOUT OUR OVEN ACCESSORIES!*

- REMOVE ASHES USING OUR ASH-VAC OR FIREPLACE SHOVEL. NEVER VACUUM OUT OR THROW AWAY COALS THAT ARE STILL BURNING.

- KEEP YOUR OVEN CLEAN. YOU CAN BURN OFF CHEESE AND OTHER FOODS THAT ARE STUCK TO THE HEARTH BY SPREADING HOT COALS OVER THE AFFECTED AREA AND ALLOWING SUFFICIENT TIME (APPROXIMATELY 5-7 MINS) TO BURN OFF INGREDIENTS. USE THE OVEN BRUSH TO PUSH THE COALS BACK INTO PLACE AND LIGHTLEY SCRUB THE AFFECTED AREA. USE OUR *HEARTH MOP* LIGHTLY MOISTENED TO REMOVE FINE ASH.

- BEFORE LAUNCHING PIZZA, REMOVE FINE ASH WITH A DAMP HEARTH MOP.

- FOR A CRISPIER PIZZA CRUST, HEAT YOUR HEARTH FOR 4-5 MIN. BRUSH THE COALS BACK INTO PLACE AND CLEAN THE HEARTH QUICKLY WITH A DAMP HEARTH MOP.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

WOOD-FIRED OVEN MAINTENANCE TIPS

READ AND FOLLOW INSTRUCTIONS CAREFULLY.

- FOLLOW THE COMBUSTIBLE CLEARANCE REQUIREMENTS AND MAKE SURE TO KEEP THE AREA AROUND OVEN CLEAN AND CLEAR.
- WHEN WOOD IS STORED BELOW THE OVEN UNIT, IT SHALL NOT BE STORED WITHIN 3 INCHES OF HEAT STOPPER BOARD.
- **CRESOTE FORMATION**-CRESOTE CAN FORM IN THE OVEN FLUE WHICH CAN IGNITE, MAKING AN EXTREMELY HOT FIRE. THE OVEN FLUE SHOULD BE INSPECTED AT LEAST TWICE PER MONTH FOR CRESOTE BUILD UP, ASSUMING NORMAL USE. OVEN FLUE SHOULD BE INSPECTED AND CLEANED BY A LICENSED CHIMNEY AND DUCT PERSONNEL. **DO NOT CLEAN UNIT OR VENTING SYSTEM WHEN OVEN IS IN USE OR WHILE IT IS STILL HOT.** *WILDWOOD SELLS COMPLETE RANGE OF CHIMNEY MAINTENANCE PRODUCTS.*
- WOOD-FIRED OVEN AND VENTING SYSTEM MUST BE INSPECTED FREQUENTLY FOR PROPER INSTALLATION, FIT AND OPERATION. ANY MALFUNCTIONING PARTS, LEAKS, WEAR, ETC. MUST BE REPAIRED IMMEDIATELY BY LICENSED/CERTIFIED PERSONNEL. **DO NOT OPERATE THE OVEN IF IT IS MALFUNCTIONING.**
- EXPANSION CRACKS THAT FORM NEAR THE OPENING AND INTERIOR OF THE HEARTH IS NORMAL DUE TO REFRACTORY MASS. IT WILL NOT AFFECT PERFORMANCE, EFFICIENCY AND DURABILITY OF THE OVEN IN ANY WAY.
- REFER TO **NFPA 96** FOR PROPER PROCEDURES REGARDING INSPECTION, CLEANING, AND MAINTENANCE.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

PRE CONSTRUCTION CHECKLIST

_____Order oven kit

_____Order chimney system

_____Order additional construction materials

_____Order finish materials

OVEN ASSEMBLY CHECKLIST

_____Mark an outline on the floor of the desired oven location to ensure an adequate fit

_____Be certain that you have adequate clearance around the oven from combustible materials

_____Build foundation and base for oven

_____Form and pour shelf

_____Place heat stopper board on dried concrete shelf

_____Dry assemble the oven sections on top of heat stopper

_____Apply mortar on all seams of oven to seal gaps tightly

_____Attach anchor plate and install chimney

_____Allow refractory fireplace mortar to dry*

_____Insulate the oven

BUILDING OVEN ENCLOSURE CHECKLIST

_____Build surrounding masonry walls

_____Build roof enclosure

_____Install finish on walls

_____Install finish around the oven opening

_____Adhere Safety Information Plaque on Oven (See Safety Plaque Location Diagram on page 2)

_____Cure the oven

FINISH USING THE ADOBE STYLE CONSTRUCTION

Contact a Wildwood sales representative for details.

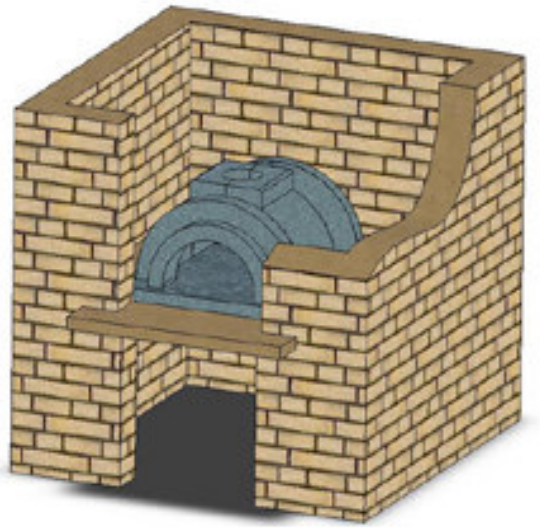
* **Oven enclosure** should be finished with non-combustible materials such as: Stones, Brick, Ceramic tiles, Stainless steel, Marble etc. Do not use combustible materials or adhesives.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

BUILDING FOUNDATION AND BASE

Refer to FIG. 1

MASONARY ENCLOSURE



1. Dig a 38" wide by 38" deep trench to a depth of at least 12 inches. Set forms around the perimeter using 2x4 or 2x6 boards held by stakes. Place rebar grid using #4 rebar at 12 inches on center in both directions. Place rebar dowels for masonry at 12 to 16 inches on center to a height of 48 inches. (For Frost Zones Follow Local Codes)
2. Pour foundation and floor as a monolith, using 1500 lbs. or higher concrete mix with 3/4" rock. Varieties of pre-mixed concrete are readily available at your local home center with cured strength ratings as high as 5000 lbs. Follow mixing instructions on bag.

WALLS: (FIRST LIFT)

Refer to FIG. 2

3. Erect two walls using 6x8x16 inch masonry blocks. Build to a height of 38" This should be where the bottom of the shelf will be formed (see fig 2).Always allow sufficient time to dry and grout.

NOTE : *If you plan on using large natural stones for a finish, you must install stone tabs into your mortar to provide means for support.*

CONCRETE SHELF

Refer to FIG. 2

4. Form concrete shelf using 2x4 boards and plywood. Install #4 rebar grid 12" on center in both directions.
5. Pour 4" minimum shelf in place using 1500 lbs. or higher concrete mix with 3/8" to 3/4" rock. Tamper or vibrate to insure proper flow. . ***Allow this to cure for a minimum of 2 weeks prior to assembling the oven on top. Refer to instructions on concrete mix packaging for further details.***
6. Place 1" heat stopper rigid board down on top of concrete shelf, and ensure that it is completely level. The oven base will sit on top of this board.

Fig 1

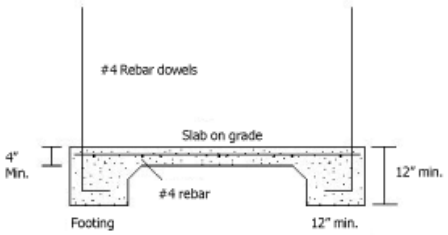
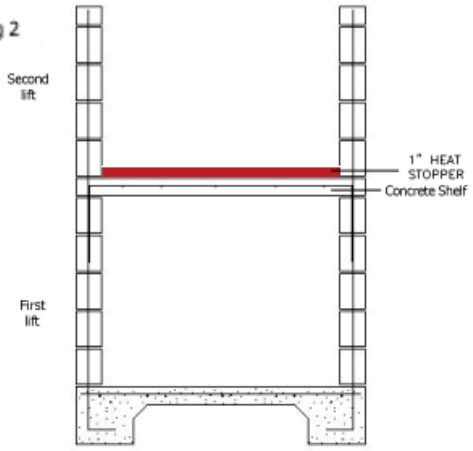
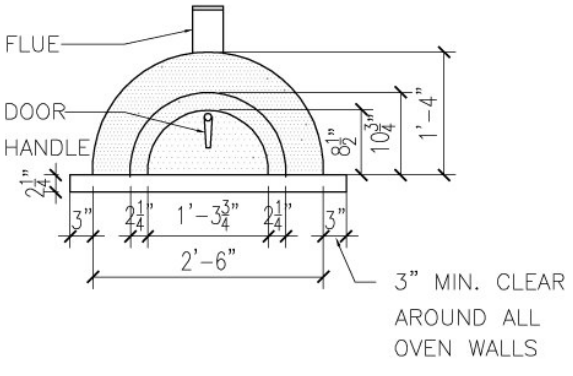


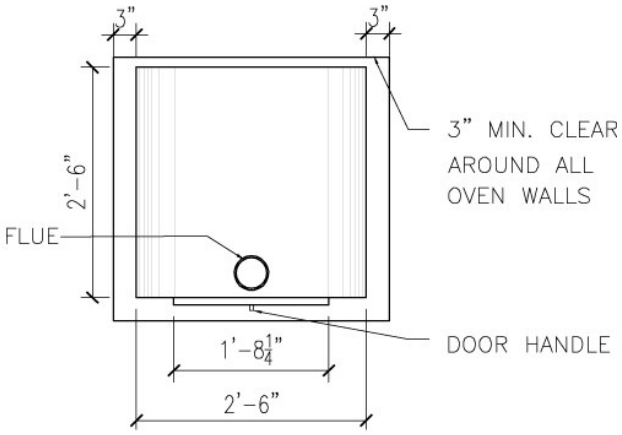
Fig 2



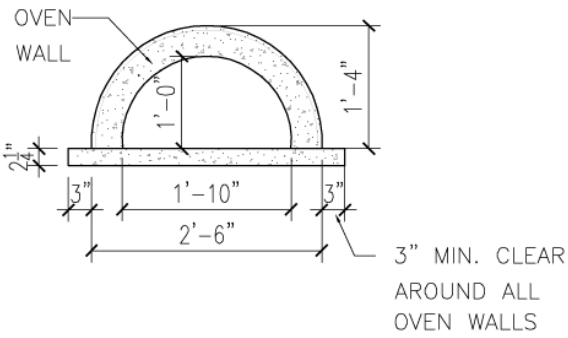
©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice



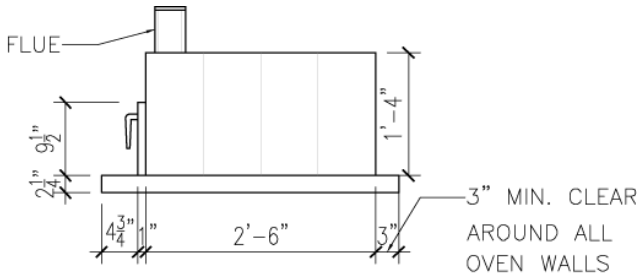
2 FRONT ELEVATION
1/2" = 1'-0"



1 PLAN
1/2" = 1'-0"



4 SECTION
1/2" = 1'-0"



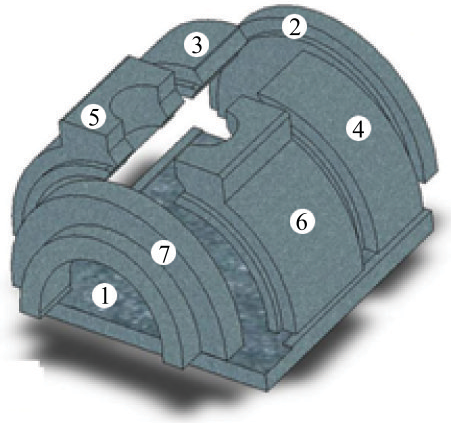
3 SIDE ELEVATION
1/2" = 1'-0"

NOTE : **FOR STEEL TUBE ENCLOSURE OR ADOBE STYLE CONSTRUCTION, PLEASE CONTACT WILDWOOD REPRESENTATIVE FOR MORE DETAILS.**

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

OVEN ASSEMBLY

TO BE INSTALLED BY A QUALIFIED TECHNICIAN KNOWLEDGEABLE WITH WOOD FIRED COOKING APPLIANCES



7. First, dry assemble the oven at the actual site to ensure a proper fit. Make sure to place the heat stopper board underneath the hearth(1). Assemble the oven sections sequentially. Refer to the illustration to the right. Upon confirming a proper fit, disassemble the oven, leaving the hearth(1) in place.

8. Mark the placement of the hearth incase it is accidentally moved. Check to see that the hearth is level. If the platform is not level you may add sand to level the hearth.

9. Generously apply fireplace mortar to the respective portion of the hearth before setting oven section (2) in place. Refer to the illustrations below.

10. Apply mortar to the respective portion of the oven section (2) and the hearth (1) prior to assembling oven section (3). Refer to the illustrations below.

11. Repeat the process 10 for oven section (4). Make sure to apply mortar at the interlocking joint between section (3) and (4). Refer to illustrations below.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

12. Prior to assembling sections (5) and (6), apply the mortar on interlocking portions of section (3) and (4) and on the hearth itself as shown in the illustration below. Make sure to put the mortar at the joint between sections (5) and (6).

13. Apply the mortar at the interlocking joint of section (7), (6), and (5) as shown below. Be sure to apply some mortar on the hearth prior to setting section (7).

14. Do not skip this step. Apply mortar to all interior/exterior seams and smooth it out using your finger, trowel or putty knife to ensure an air tight fit. Make sure that all gaps are sealed with mortar.

15. While the fireplace mortar is drying, attach the chimney following the instructions on page 14.

16. After the chimney has been attached, allow mortar and cement to dry, following the instructions on the label.

17. Upon drying, cover the oven with the fiber insulation blanket provided in the kit. **It is important to wear gloves and masks when handling this material.** Refer to illustration above.

NEVER FIRE UP AN UN-INSULATED OVEN!

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

18. As per chimney manufacturer's recommendation, do not insulate the chimney pipe. For interior application, use triple wall chimney pipe.

19. Use any left over pieces to add a secondary layer of insulation to the hearth for maximum heat retention.

20. Secure the fiber blanket insulation using the diamond lath mesh. Wrap the mesh around the oven as done previously with the insulation. Tie mesh together using wire to tie the cut seams.

21. Once the fiber insulation blanket is secured, the oven is ready to be enclosed. **For Adobe enclosure, please contact a Wildwood representative for details.**

22. Erect second lift of masonry walls to the desired finished height after the oven has been assembled on the concrete shelf.

23. Close off the enclosure using non combustible materials and finish using stone, tile, cultured stone, etc. You can refer to www.wildwoodovens.com for different ideas on finishes and more!

24. Once the oven is finished, allow mortar to dry sufficiently and begin the curing process.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

ROOFING AND FINISHING THE EXTERIOR

Roof your project using non-flammable roofing materials conforming to local building codes.

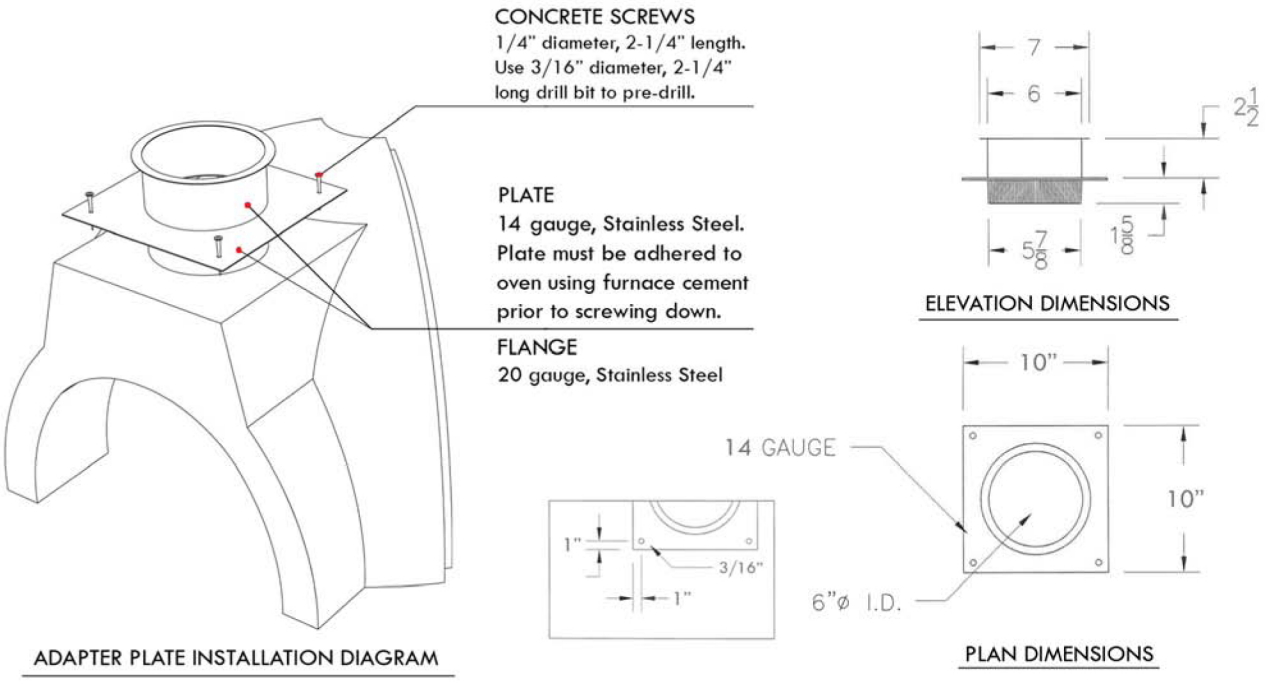
Finish the oven in the desired style or contact the designer at Wildwood for consultation.

CHIMNEY ASSEMBLY

IMPORTANT:
Chimney systems that are investigated by UL-103 standard; factory built chimneys for residential type and building, heating appliances must be used for this oven.

Recommended venting systems:

- Ultra-Temp 6" chimney system.
  Contact customer service at 1-800-579-2797 for venting questions.

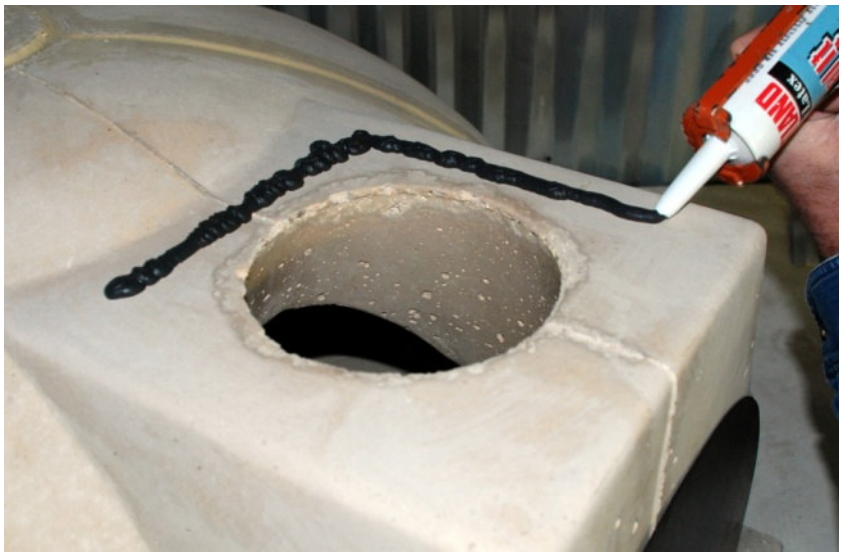


1. Place the adapter plate over the flue opening on the oven. Align the opening and mark the points to drill into the oven to attach the plate.
   ***NOTE**: Depending on the brand, not all adapter plates are pre-drilled to accommodate the concrete screws. In the case that they are not pre-drilled, drill the hole using a metal drill bit, ¼" in diameter.*
2. Using a concrete drill bit, ¼" in diameter, drill a hole, 2-1/4" deep on all four points on the oven top. Refer to illustration above.
3. Avoiding the pre-drilled holes, generously apply the high temperature stove cement on the top of the oven. **It is very important that you pay extreme attention to this step in order to prevent any leaks. Refer to illustration below.**

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

4. Carefully place the adapter plate onto the oven top, aligning the screw holes. Bolt down the plate using the concretes screws. Wipe away any excess cement around the edge of the plate using a cloth.
5. Allow the cement to dry per manufacturer's instructions.
6. Upon drying, attach a section of pipe. The chimney used will have a 6" inside diameter. The chimney length affects airflow in the oven. We recommend a minimum of 48" of pipe to ensure proper air flow.
7. Attach your chimney cap with the spark arrestor. Refer to NFPA 96

***NOTE**: The exhaust hood must be no less than 24" from the top of the oven dome.*



Creosote Formation and Removal.

WARNING: COMMERICIAL-WHEN INSTALLING EXHAUST HOOD ABOVE THE OVEN, REFER TO THE EXHAUST HOOF MANUFACTURER'S RECOMENDATIONS FOR INSPECTION, MAINTENANCE AND CLEANING.

VENTING, VIA DIRECT VENTING OR EXHAUST HOOD, MUST BE ACCOMPLISHED IN ACCORDANCE WITH THE STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL

IT IS NEVER APPROPRIATE TO USE "CLASS A" OR "B VENT" IN ANY PART OF THE EXHAUST SYSTEM. EXHAUST SYSTEMS SERVING SOLID-FUEL EQUIPMENT MAY NOT BE COMBINED WITH EXHAUST SYSTEMS SERVING OTHER (NON-SOLID FUEL) COOKING EQUIPMENT**

TYPE-I EXHAUST HOOD-INSTALLED PER NFPA 96, IS STANDARD FOR VENTILATION CONTROL AND FIRE PROTECTION OF COMMERCIAL COOKING OPERATIONS.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

FOR COMMERCIAL APPLICATIONS ONLY

1. If required, a Type 1 hood must be placed above the cooking opening and set on the top of the oven.

2. The grease filters must be positioned at the rear of the exhaust hood and must be of the steel baffle type (Mesh type grease filters must not be used).

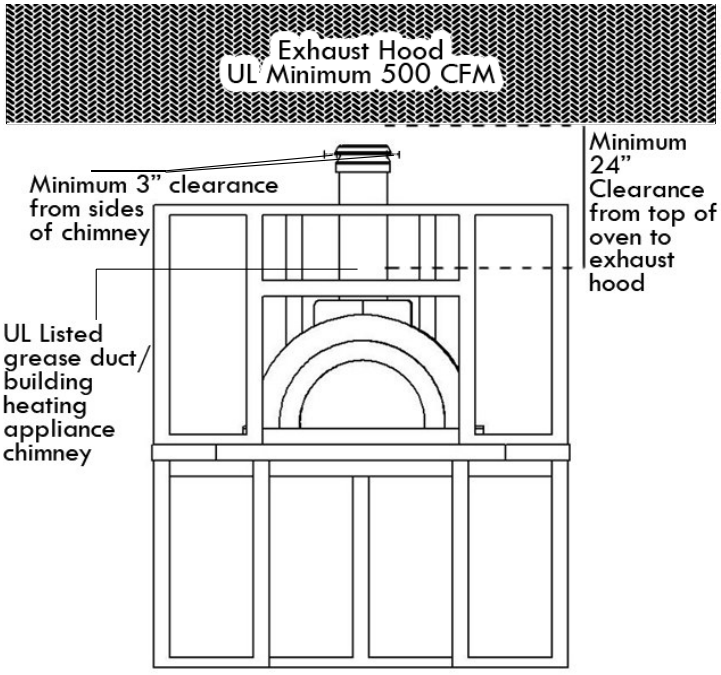
3. The front of the exhaust hood is to set forward 10 inches past the front of the oven face. The face of the filter must be a minimum of 42 inches from the oven hearth per the Uniform Mechanical Codes (UMC) or 48 inches per NFPA 96. When the exhaust hood is fabricated, it is recommended that the bottom portion which is set on the oven (sheet metal lid) be closed for ease of cleaning.

4. The sides of the exhaust hood must extend a minimum of 6 inches to either side of the oven door opening.

5. There must be a minimum of 3 inches of clearance between the hood and any combustible surface.

6. The exhaust duct is to be constructed as vertical as possible, free of offsets and horizontal runs. If a horizontal run is needed then refer to the Grease Duct/Building Heating Appliance installation section.

The oven shall only be installed with exhaust hoods constructed in accordance with NFPA 96 or LISTED building heating appliance chimneys also LISTED as grease ducts.


Exhaust Hood
UL Minimum 500 CFM
Minimum 3" clearance from sides of chimney
Minimum 24" Clearance from top of oven to exhaust hood
UL Listed grease duct/ building heating appliance chimney

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

CURING THE OVEN

Note: *In cold or humid climates it is recommended that the minimal curing period be extended to ensure completion.*

Initial firing procedures

The oven must be cured so as to remove moisture that has accumulated during the installation. Therefore, the **initial firing is the single most critical component in completing a good installation**. Please follow these instructions carefully to ensure proper operation of your oven for many years to come.

First firing-5 to 8 hours

Not to exceed 325F (163C)

Use 12-24 cans of Alcohol Canned Heat fuel (sold by Wildwood). Place 6-12 fuel cans evenly around the circumference of the oven. Light cans using a match or barbecue lighter. Monitor oven temperature with infrared temperature gun or built in gauge. Local ambient temperatures will affect curing time. Add or remove alcohol cans to reach desired temperature of 300- 325F. The first set of cans will burn for 1.5 hours. After one hour has passed, light the second round same as the first. The second set of cans will burn for another 2 hours. The first and second rounds should overlap as to increase the fire in the oven. Continue to monitor the oven temperature periodically w/ the hand held temperature gun. Cooler climates may require a third round of cans. When second cans run out of fuel and the flame is expended, close the oven door. Allow oven to cool down overnight.

On the next morning, remove oven door.
Caution: Oven may still be hot!

Second firing-5 hours

Not to exceed 500F

Use our *SAFE LITE* fire starter to light a pile of 6 to 8 pieces of small firewood, placed in the center of the oven. Each piece should be approximately 6 inches long and no thicker than 1 inch. Flames must not be allowed to reach the dome of the oven. Continue to maintain temperature by adding 1or 2 sticks of the same size kindling every 15-20 minutes for the entire 5 hours. At the end of the second firing, close the oven door and allow to cool overnight.

On the next morning, remove oven door.
Caution: Oven may still be hot!
Clean oven using our Ash Vac-MU405

Your oven is now ready for normal use!
For initial firing during each use, bring your oven up to temperature more gradually. This should take up to 2 hours.

WARNING: OVENS EQUIPPED WITH DOORS SHOULD BE OPERATED ONLY WITH THE DOORS FULLY OPEN, OR THE DOORS FULLY CLOSED. WHEN THE DOORS ARE LEFT PARTIALLY OPEN, GAS AND FLAME MAY BE DRAWN OUT OF THE OVEN, CREATING A RISK OF FIRE AND SMOKE.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

Cooking Pizza in the oven

Follow these 5 easy steps and you'll be making pizza like a pro in no time!

Step 1

Launch the pizza into the landing or the finishing zone.

*Fire can be built on or moved to the left or right side of the oven if desired

Step 2

Let pizza cook until the side closest to the fire is browned. Depending on oven heat this could be less than one minute! Pop bubbles as they arise using our bubble popper.

*Fire can be built on or moved to the left or right side of the oven if desired

Step 3

Next, using the bubble popper, rotate the pizza 180° and move to another (hotter) spot on the hearth. Allow this side to brown same as the last.

*Fire can be built on or moved to the left or right side of the oven if desired

Step 4

Moving pizza from one side of the hearth to the other is also preferred as it will brown the bottom of the pizza more quickly. The pizza can be moved to any position in the finishing/ browning zone when rotating

*Fire can be built on or moved to the left or right side of the oven if desired

Step 5

Rotate pizza until all sides are browned evenly, the cheese is caramelized, and the bottom of the pizza has brown spots. Remove the pizza and slide onto coupe pizza tray. Cooking time will be 1-3 minutes, based on oven temperature.

*Fire can be built on or moved to the left or right side of the oven if desired

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice

USING YOUR OVEN

Always

•Allow 1-2 hours to bring your oven to temperature slowly.
•Add firewood in intervals (not all at once).
•Add wood of similar size.
•Keep oven door on when not in use.
•Seal oven against water infiltration

Never!

•Allow cold water to hit a hot oven.
•Add too much wood at once.
•Dispose of hot coals in the trash.
•Fire up or cure an un-insulated oven

Cooking with live fire takes some getting used to. Don't be afraid to experiment. Many recipes need minor adjustments, but will work well in a wood fired oven. As a general rule, anything a conventional oven can do, a wood fired oven will do better. When you are finished cooking, close the oven door to help extinguish any coals that are still burning. Periodic chimney sweeping is advised.

Thank you for purchasing one of our fine products. And remember, we're always looking for great pictures of wood fired ovens and what's being cooked.

-Best Regards and Good Cooking

Michael Gerard
President
Wildwood Ovens and BBQs LLC

SAVE THESE INSTRUCTIONS.

©Wildwood Ovens and BBQs LLC 2009 WWW.WILDWOODOVENS.COM 323.255.6587 All specifications subject to change without notice